



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



<b>Establishment Information</b>	
Establishment Name:	Mr. Panchos
Establishment Number #:	605253255

<b>NSPA Survey – To be completed if #57 is "No"</b>	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Autochlor	Chlorine	50	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
Avantco prep ric	39
Natural refrigerant prep ric	57
Ric under grill	43
Wic	42

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Potato -cooked	Cold Holding	41
Raw hamburger	Cold Holding	39
steak fajitas	Cooking	186
Refried beans	Reheating	195
Ground beef	Hot Holding	178
Pico	Cold Holding	48
Tomatoes	Cold Holding	53
Chicken nuggets	Cold Holding	56
Raw beef	Cold Holding	41
Raw chicken	Cold Holding	40
Chicken	Cooking	167
Raw shrimp	Cooling	45
Chicken	Cooling	81
Beef	Cold Holding	41
Cheese sauce	Cooling	56

### Observed Violations

Total # 9

Repeated # 0

20: Pico, tomatoes, chicken nuggets in ric not in temperature thrown out during inspection. Cooler thermostat not working properly. Work order requested  
26: Chemicals stored by cutting boards. Spray bottle on piping by mop sink not labeled  
33: Chicken thawing in tub on cart by back door  
34: No thermometer in chest freezer  
36: Several flies in kitchen area  
37: Chicken soup base without a lid in dry storage. Cheese dip and produce on floor in wic. Bags of onions on floor in dry storage. Condensation dripping into cheese slices in natural refrigerant prep ric  
39: Wiping cloth left on shelf in wic and on prep table  
45: Severely grooved cutting boards throughout kitchen  
53: Mildew buildup on wall by sink in prep area. Food debris on floor. Water standing in broken floor tiles by sink near dry storage and in front of wic

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee washing hands several times when changing tasks and changing gloves.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: See food temps
- 18: See food temps
- 19: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Statement on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

**Additional Comments**

**See last page for additional comments.**

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***

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### Sources

Source Type: Water

Source: City

Source Type:	Food
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Source: Tolteci, IWC, Sysco, Nashville Foods

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***